Summer 2025

*Chefs Tasting Menu $165*

Traditional Wine Pairing $99

YOLO Wine Pairing $300

**Supplements**

Lobster Risotto $25

A5 Dumpling $8 / 2 oz A5 Miyazaki $59

 lobster salad/melon

prosciutto/ sunflower

x\* halibut crudo /yuzu buttermilk / green strawberry / ogo / lemon basil

x\* uni crème brûlée/
reserve caviar/ trout roe/ yuzu tobiko/ crostini

x maine diver scallop/ red rice/ rock shrimp/ orach / lobster nage

porcini & black truffle ravioli “francese”
*add black truffle $25*

x napa lamb / fava beans /

wax beans /black currant & olive

\*hojicha panna cotta/ k&j gingered cherries/ pine nut granola



\*strawberry bavarois/ toasted marshmallow/

blood orange

 ***Executive Chef Greg Lutes***

+20% Service and 7% for local statutes

Not all ingredients are listed

please inform us of any allergies or dietary restrictions.

Consuming raw or undercooked

protein may increase your risk of foodborne illness

\*gluten free

X raw or undercooked protein

Summer 2025

 *Chefs Tasting Menu $165*

Traditional Wine Pairing $99

YOLO Wine Pairing $300

 **Supplements**

Lobster Risotto $25

A5 Dumpling $8 / 2 oz A5 Miyazaki $59

 lobster salad/melon

prosciutto/ sunflower

x\* halibut crudo / yuzu buttermilk / green strawberry / ogo / lemon basil

x\* uni crème brûlée/
reserve caviar/ trout roe/ yuzu tobiko/ crostini

x maine diver scallop/ red rice/ rock shrimp/ orach / lobster nage

porcini & black truffle ravioli “francese”

*add black truffle $25*

x napa lamb / fava beans /

wax beans/ black currant & olive

\*hojicha panna cotta/ k&j gingered cherries/ pine nut granola



\*strawberry bavarois/ toasted marshmallow/

blood orange

 ***Executive Chef Greg Lutes***

+20% Service and 7% for local statutes

Not all ingredients are listed

please inform us of any allergies or dietary restrictions.

Consuming raw or undercooked

protein may increase your risk of foodborne illness

\*gluten free

X raw or undercooked protein